

# **A B S T R A C T**

There is a disclosed methods application and use of a specific enzyme formulation preventing fungi and their proteins from forming on fruits and vegetables, to extend the shelf life of the fruits and vegetables from field (pre-harvest) to packing houses, processing operations, distribution points, shippers, retailers and consumers (post-harvest). The enzyme formula is comprised of a combination of safe, plant and vegetable based non-toxic organic enzymes and catalysts, and works by degrading and neutralizing the offending fungi, mycelium, spores and proteins on contact. The unique, proprietary enzyme formulation is applied by identified methods to include standard spray applications, atomization/ fumigation, dipping, or soaking and drenching.